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प्राविकार से प्रकाशित

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इस भाग में भिन्न पृष्ठ संख्या भी जारी है जिससे एक अलग संकलन के रूप में रखा जा सके।

Separate paging is given to this Part in order that it may be filed
as a separate compilation

MINISTRY OF AGRICULTURE

(Department of Food)

ORDER

New Delhi, the 31st December 1973

S.O. 800(E).—In exercise of the powers conferred by section 3 of the Essential Commodities Act, 1955 (10 of 1955), the Central Government hereby makes the following Order further to amend the Fruit Products Order, 1955, namely :—

1. (1) This Order may be called the Fruit Products (Amendment) Order, 1973.
2. It shall come into force on the 1st day of January, 1974.

2. In the Fruit Products Order, 1955 (hereinafter referred to as the said Order), in clause 5, for sub-clause (2) the following sub-clause shall be substituted, namely :—

“(2) The following fees being appropriate fees shall be payable for one ton or part thereof under sub-clause (i), namely :—

(a) Home scale	Rs. 100/-
(b) Cottage scale	Rs. 250/-
(c) (i) Small scale—category (A)	Rs. 400/-
(ii) Small scale—category (B)	Rs. 600/-
(d) Large scale	Rs. 1,500/-
(e) Relabeler	Rs. 500/-

3. In the said Order, after clause 9, the following clause shall be inserted, namely :—
 "9A. Every manufacturer, who is not paying any excise duty, shall maintain up-to-date accounts in Form 'D' and Form 'E' in respect of receipt of different raw materials, their consumption in the manufacture of fruit and vegetable products and disposal of the processed foods."

4. In the said Order, in clause 13, in paragraph (c), the words "not more than twice during one term" shall be omitted.

5. In the said Order, in the FIRST Schedule,—

(i) in Form 'A', after item 2, the following item shall be inserted, namely :—
 "2(a) Address of the godowns/stores of finished products";
 (2) after Form 'C' the following Forms shall be inserted, namely :—
 Form 'D' and 'E'.

6. In the said Order, in the Second Schedule,—

(i) in Part I(A), for paragraph 13, the following paragraph shall be substituted, namely :—

"13. No person suffering from infectious or contagious disease shall be allowed to work in the factory. Arrangements shall be made to get all the workers engaged in the manufacture of fruit products medically examined once in a year to ensure that they are free from infectious, contagious and other diseases. A record of these examinations signed by a Registered Medical Practitioner shall be maintained for inspection.

The workers engaged in manufacture of fruit products shall be inoculated against the enteric group of diseases and vaccinated against small pox once a year and a certificate thereof shall be kept for inspection.

In case of epidemic all workers should inoculated or vaccinated."

(2) in Part I (B)—

(a) for the words beginning with "The factories shall be categorised as under" and ending with "syrups and synthetic vinegar" the following words, brackets, letters and figures shall be substituted namely :—

"The factories will be categorised as under :—

(a) "Large scale—factories with installed capacity of more than two metric tonnes of fruit products per day or having total annual production of more than 250 metric tonnes.
 (b) Small scale—factories with installed capacity upto two metric tonnes of fruit products per day and total annual production of more than 50 metric tonnes and not exceeding 250 tonnes.
 (c) Cottage scale—factories with total annual production of fruit products of more than 10 tonnes but less than 50 tonnes.
 (d) Home scale—factories with total annual production of fruit products except canned vegetables not exceeding 10 metric tonnes.

Small scale factories shall further be grouped into (A) and (B) categories detailed as under :—

Category (A) factories licenced for manufacture of fruit products with installed capacity not exceeding one metric tonne per day and annual production ranging over 50 metric tonnes to 100 metric tonnes.

Category (B) factories licenced for manufacture of fruit products with installed daily capacity not exceeding two metric tonnes with annual production ranging from over 100 metric tonnes to 250 metric tonnes.";

(b) for the entries under the heading "Minimum Area of manufacturing premises excluding stores and office space" the following entries shall be substituted, namely :—

(1) Home scale	25	Square metres
(2) Cottage scale	60	" "
(3) Small scale								
(i) Category (A)	100	" "
(ii) Category (B)	150	" "
(4) *Large scale	300	" "

*(Area occupied by machinery shall not be more than 50 per cent of the manufacturing area.)"

(c) Under the heading, "Minimum requirements in respect of machinery and equipment":—

- (1) in column (3) for the sub-heading "Small Scale" the sub-heading "Cottage and Small Scale" shall be substituted;
- (2) against Serial No. 4, in column (3), under the sub-heading "Cottage and Small Scale" as so substituted after item 1, the following item shall be inserted, namely :—
"1(a) Bhaties worked with soft coke or any other fuel having proper arrangements for outlet of smoke.";
- (3) after Part II(A), the following Parts shall be inserted, namely :—

"PART II(B)

DRAFT SPECIFICATIONS FOR CANNED MANGO PULP (NATURAL)

Product	Variety	Total soluble solids	General characteristics
Mango pulp	Any suitable variety of mango	Not less than 12%	Mango pulp shall be extracted from sound ripe fruit. It shall possess the characteristics flavour of the variety of mango from which it is extracted. The material shall be passed through a minimum 1.5 mm. mesh sieve so as to have a homogenous product. It shall be free from any cooked flavour, black specks, extraneous matter namely portion of skin, fibrous matter, larva and other insects or a fragments thereof. The pulp shall not show any sign of bacterial growth when incubated at 37°C. The product shall not show any positive pressure at sea level.

The variety of the mango used in extraction of pulp shall be clearly and conspicuously marked on the containers.

PART II (C)

DRAFT SPECIFICATIONS FOR CANNED MANGO PULP (SWEETENED)

Product	Variety	Total soluble solids	Minimum acidity	General characteristics
Canned Mango pulp (sweetened)	Any suitable variety of mango	Not less than 15%	0.3% as Citric Acid	Mango pulp shall be extracted from sound ripe fruit. It shall possess the characteristics flavour of the variety of mango from which it is extracted. The material shall be passed through a minimum 1.5 mm mesh sieve so as to have a homogeneous product. It shall be free from any cooked flavour, black specks, extraneous matter namely portion of skin, fibrous matter larva and other insects or a fragments thereof. The pulp shall not show any sign of bacterial growth when incubated at 37°C. The product shall not show any positive pressure at sea level.

The variety of the mango used in extraction of pulp shall be clearly and conspicuously marked on the container.

PART II(D)

DRAFT SPECIFICATIONS FOR SYNTHETIC BEVERAGES (FLAVOURED SWEETENED AERATED WATERS).

Product	Variety	Total soluble solids.	Definition and general characteristics.
Flavoured Sweetened Aerated Waters.	Sweetened aerated waters with single or composite flavours	Minimum 8%	Aerated water means potable water impregnated with carbon dioxide under pressure in properly sealed container and may contain any of the following singly or in combination :— Sugar, liquid glucose, dextrose, honey monohydrate, invert sugar, fructose, saccharine not exceeding 100 parts per million, fruit and vegetable extractives (less than 10% on weight to weight basis) and permitted flavouring, colouring matter, vitamins, preservatives, emulsifying and stabilising agents, citric acid, tartaric acid, phosphoric acid, malic acid, salts of sodium, calcium and magnesium, caffeine not exceeding 200 parts per million and edible gums, and gelatin. The product shall not contain less than 5% total sugars of the net contents weight to weight.

Net weight may or may not be declared.

PART II(E)

DRAFT SPECIFICATIONS FOR SWEETENED AERATED BEVERAGES WITH FRUIT JUICE OR PULPS OR BITS.

Products	Varieties	Total soluble solids	Minimum percentage of fruit and vegetable content	Definition and general characteristics
Sweetened aerated water containing fruit juice or pulp or bits.	Sweetened aerated water with fruit, vegetable juice or pulp or bits	Minimum 10%	10% in form of fruit juice or pulp or bits or other combinations of any fruit	Aerated water means potable water impregnated with carbon dioxide under pressure in properly sealed container and may contain any of the following singly or in combination. Sugar, liquid glucose, dextrose, honey, monohydrate, invert sugar, fructose, fruit and vegetable extractives (more than 10% on weight to weight basis) and permitted flavouring, colouring matter, vitamins, preservatives, emulsifying and stabilising agents, citric acid, tartaric acid, lactic acid, ascorbic acid, malic acid, salts of sodium, calcium and magnesium, and edible gums.

Net weight of the contents may or may not be declared on the containers.

(4) after Part XIII(B), the following Part shall be inserted, namely :—

“PART XIII(C)

DRAFT SPECIFICATIONS FOR TAMARINED CONCENTRATE

Product	Minimum %age of acidity as tar- taric acid	Ash soluble in acid	Total soluble solids	Freedom from moulds insects etc.	General characteristics
Tamarind Concentrate.	9%	Not exceeding 9.8%	Not less than 65%	Free from moulds living or dead insects fragments and rodent- contami- nation.	The product shall be derived from sound tamarind. The tamarind extract shall be pro- perly strained and be free from pieces of stocks and fibrous matter. The con- centrate shall have flavour characteristics of tamarind and be free from burnt and any other objectionable flavour and taste. It shall be of good keeping quality. Canned tama- rind concentrate shall not show any positive pressure at sea level”

FORM 'D'

(See clause 9A)

DAILY PRODUCTION REGISTER (SEPARATE PAGES FOR DIFFERENT CATEGORIES OF PRODUCTS)

Sl. No.	Date	Name of the product manufactured	Essential raw materials used			Other material like Citric acid pectin consumed	Qty. of Products manufactured			Reference Stock Register Date/Entry	Remarks		
			Fruit/Vegetables		Sugar in Kgs.		Size of pack	No. of units	Kgs.				
			Name of fruit* Veg.	Qty. taken Kgs.	Prepa- red material Kgs.								
1	2	3	4	5	6	7	8	9	10	11	12	13	14

FORM 'E'

(See clause 9A)

STOCK REGISTER (SEPARATE PAGES TO BE ALLOTTED FOR DIFFERENT ITEMS OF FRUIT PRODUCTS)

Date	Stock in hand	Receipts			Disposal			Balance	Remarks
		Particulars of receipt (Reference production Register)		Stocks received	Total stocks	Stock disposed	Particular of disposal (Invoice/CashMemo No. with date)		
		Kgs.	Date Entry	Kgs.	Kgs.	Kgs.	Kgs.		
1	2	3	4	5	6	7	8	9	10

(No. F. 9(4)/73-FNB—IV)
R. K. SHASTRI, Jt. Secy.